

# 116

AT THE ATHENAEUM

## SAMPLE SET MENU

<sup>(v)</sup><sup>(g/f)</sup> **Pumpkin Velouté, Sage & Croutons** (346kcal)

**Gin-Cured Salmon, Beetroot Relish, Horseradish, Cucumber & Dill**

(297 kcal)

**Bucatini Carbonara, Crispy Guanciale & Cured Truffle Egg Yolk** (673 kcal)

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**Grilled Hake, Potato Gnocchi, Smoked Bacon & Pumpkin** (573 kcal)

**Braised Beef Daube, Red Cabbage, Salsify, Dauphinoise Potato** (684 kcal)

**Crispy Fried Cauliflower Steak, Yeast Extract, Golden raisin, Pickle Puree** <sup>(vg)</sup>

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**Black Forest Mousse, Chocolate Brownie, Cherry Sorbet** (201 kcal)

**Chocolate Cake, Mango & Passion Fruit, Vanilla Ice Cream**(550 kcal)

**British Cheese; Wensleydale, Winterdale Shaw, Devon Blue** (1369 kcal)

**Supplement £5**

**Two Courses £28**

**Three Courses £33**

Executive Chef Ian Howard / Food & Beverage Manager Filomena Clarizio  
Please inform us of any allergies or dietary requirements so that we may assist you.

Adults need around 2000 calories a day.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT  
(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on Request